

**PENGARUH PENAMBAHAN RAGI DAN LAMA FERMENTASI
TERHADAP KADAR GLUKOSA DARI TEPUNG
BIJI ALPUKAT (*Persea americana* Mill.)**

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui ada tidaknya pengaruh penambahan ragi dan lama fermentasi terhadap kadar glukosa yang dihasilkan dari fermentasi tepung biji alpukat.

Subjek penelitian dalam penelitian ini adalah biji alpukat. Objek penelitian dalam penelitian ini adalah kadar glukosa dari tepung biji alpukat yang difermentasi dengan variasi penambahan ragi 50 mg, 100 mg dan 150 mg dan lama fermentasi 24 jam, 48 jam dan 72 jam. Pada penelitian ini, analisis kualitatif glukosa dengan menggunakan uji Molisch, uji Benedict, dan uji Barfoed. Sedangkan uji kuantitatif glukosa yang dihasilkan pada proses fermentasi tepung biji alpukat menggunakan spektrofotometer dengan metode Nelson-Somogyi. Pengaruh penambahan ragi dan lama fermentasi diuji secara statistik menggunakan ANAVA AB dan dilanjutkan dengan uji Tukey untuk mengetahui adanya perbedaan yang signifikan.

Hasil uji kualitatif menunjukkan bahwa hasil fermentasi tepung biji alpukat dengan menggunakan ragi tape mengandung glukosa. Hasil uji statistik dengan ANAVA AB dan uji Tukey menunjukkan adanya perbedaan kadar glukosa hasil fermentasi tepung biji alpukat pada variasi penambahan ragi dan lama fermentasi. Kadar glukosa tertinggi dicapai pada penambahan berat 150 mg dan lama fermentasi 24 jam dengan kadar 1,287 % (b/v).

Kata kunci : tepung biji alpukat, ragi, fermentasi, glukosa

**THE EFFECT OF ADDING YEAST CONCENTRATION AND
FERMENTATION TIME OF GLUCOSE PRODUCED FROM THE
FERMENTATION OF WHEAT SEEDS AVOCADOS**
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ABSTRACT

The aims of this research is to determine the effect of addition process of yeast concentration and various fermentation time of glucose content which is produced by the fermentation of wheat seeds avocados.

The main issue of this research was the avocado seeds wheat, wheather it can produce amount of glucose content through fermentation under various concentration of yeast which were 50 mg, 100 mg and 150 mg and duration of fermentation 24 hours, 48 hours and 72 hours. The Molisch test, Benedict's test, and Barfoed test was used during this research in order to get qualitative analysis of glucose content. While the quantitative analysis of glucose content that produced during fermentation process of avocado seeds wheat was using a spectrophotometer with the Nelson-Somogyi method. The effects of addition process of yeast and fermentation time were statistically tested using ANAVA AB and followed by Tukey test to detect significant differences.

The results of qualitative test showed that the avocado seeds wheat which fermented with yeast tape containing glucose. The results of statistical tests with ANAVA AB and Tukey test showed differences in levels of glucose fermented wheat seeds avocados on the variation of the addition of yeast and fermentation time. The highest glucose levels achieved in the addition of yeast 150 mg, and duration of fermentation 24 hours with levels of 1.287% (w/v).

Keyword : avocado seed wheat, yeast, fermentation, glucose